



Catering Options

Specialising in catering packs either for collection, or delivery in table-ready containers. We can also cook, serve and clean up at your venue if you choose, or host boutique events here at Graze-Ballan in the rustic, magical Gypsy Van setting (Max 35-Licensed)

Delivery is free in Ballan. Other area delivery is also available for an appropriate fee.

If we can't provide your choice, we'll happily source it for you or suggest other local businesses that can.

Minimum order for pick up/delivery is \$100.

Catering offsite is quoted with pricing dependent on menu choice, numbers, venue facilities and staff requirements. Food served by us offsite is generally buffet style. **Minimum for off-site catering is \$500.**

Below are some of the popular things we do but the possibilities are endless, as each job is tailored to fit purpose. **These prices are for Collection or Delivery in Ballan**

All orders can include good quality biodegradable, disposable plates and serviettes at a small extra charge.

All dietary requirements are taken into consideration and options are marked on the menu below. Please note our kitchen is not Coeliac Certified but every care is taken in food preparation.

Special dietary requirements will attract a small surcharge, reflected below in some menu items.

Menu

Good Morning

Egg 'n Bacon Roll (on Turkish Bread) with BBQ Sauce	\$75 a doz
Individual Egg'n Bacon pies - Frittata version avail (GF) – VEG option available	\$35 a doz
Blueberry Muffins – GF version available on request + \$8	\$45 a doz
Homemade Scones Jam and Cream	\$45 a doz
Homemade Cakes (Banana, Carrot, Apple) – cut into generous squares	\$30 a doz

Casual Lunch

Homemade Sausage Rolls with Sauce	\$25 a doz
Assorted Sandwiches – (per full sandwich - we cut each into 4 triangles)	\$8.00 per
Min 3 sandwiches per filling (12 triangles @ \$24 a doz) GF and Vegan Fillings available +\$1 per	
<ul style="list-style-type: none">• Chicken and Pistachio• Ham, Cheese & Relish• Spiced Carrot, Cheese & Mayo• Curried Egg & Mayo	
Meat and Salad Rolls (Turkish Bread)	\$60 a doz
Individual Frittata (GF) (Cupcake size)	\$35 a doz
Individual Quiche Lorraine	\$35 a doz
Individual Vegetarian Quiche (VEG)	\$35 a doz

PTO for more yum

For larger groups

Homemade Soups with Rolls (GF avail on request - min 4 + \$5) and Butter Creamy Pumpkin, Minestrone, Chicken and Veg, Creamed Cauli and Leek	\$12 p/h
Roast Lamb, Pork, Chicken or Beef (2 Meat Choices if over 20 pax) – VEG option avail +\$2.50 Cauli Cheese, Roast Spuds, Veg, Gravy, Rolls (GF avail – min 4 + \$5) and Butter Option - Change Roast Potatoes to Scalloped Potatoes and Roast Veg to Coleslaw and Green Salad	\$35 p/h
Loaded Baked Spuds with Bacon, Coleslaw, Sour Cream, Butter, Cheese, Beetroot	\$15 p/h
Mexican Banquet – Chilli Con Carne, Rice, Corn Chips, Salsa & Sour Cream (Min 10 serves) (GF)	\$25 p/h
Asian Stir Fry Veg and Noodles (Min10) (VEG) (add Chicken or Beef + \$4 p/h)	\$20 p/h
Lamb Curry with Rice, Yoghurt, Papadums and Chutney (Min 10) (GF)	\$35 p/h

Party time

Cobb Dip Loaves – Salmon or Vegetarian	\$35/\$30
Wagyu Burgers – Rolls, Butter, Coleslaw and Sher Wagyu Patties (Min 20) (Falafel VEG option)	\$8.50 ea
Lamb Skewers (Greek Flavoured) with Dipping Sauce (GF)	\$55 a doz
Lamb Cutlets (Tandoori) with Yoghurt Dipping Sauce (Mild Indian Flavouring) (GF)	\$65 a doz
Paella - (Chicken, Chorizo, Prawns) Cooked here for you or offsite at your venue (GF) Suits 25	\$500
Vegetarian Paella – Smaller version - suits 4 or 10 (VEG)	\$80/\$200

Sweet tooths

Chocolate Brownies (GF version avail)	\$35 a doz
Apple Crumble - (12-18 serves) with Cream	\$100
Sticky Date Puddings (Minimum 6 - Individual) with Butterscotch Sauce and Cream	\$8 ea
Dessert Buffet of Profiteroles, Choc Brownies, Cream, Strawberries, Panna cotta and Mousse	\$12 p/h

Grazing boards and fruit platters

Grazing Boards/Box consist of Cheese, Crackers, Smallgoods, Pickled Treats, Fruit, Pastes, and Dip	
Grazing or pre dinner (Minimum 6 people – Maximum 50)	\$10 a head
Substantial and ‘main food’ focus (includes Sausage Rolls and Mini Quiche)	\$20 a head
Sweet Grazing Box (Brownies, Profiteroles, Fruit, Cream and more) – To suit 20 or 30	\$200/\$300

Fruit Platters are seasonal and POA

**We support local businesses and growers when it comes to all of our produce.

**All bookings attract a 10% deposit, payable to secure the date. Non-refundable if function cancelled within a week of booking.

**Full payment is expected prior to or on the day of the function.

****Prices subject to change, see updated menu on website for current pricing.**